

Attachment 1: Environmental Health Specialists Network (EHS-Net) Publications

- Angelo, K., Nisler, A., Hall, A., Brown, L., & Gould, L. (2016). Epidemiology of restaurant-associated foodborne disease outbreaks, United States, 1998–2013. *Epidemiology & Infection*, 1-12.
- Bogard, A. K., Fuller, C. C., Radke, V., Selman, C. A., & Smith, K. E. (2013). Ground beef handling and cooking practices in restaurants in eight states. *Journal of Food Protection*, 76(12), 2132-2140. doi:10.4315/0362-028x.jfp-13-126
- Brown, L. G., Ebrahim-Zadeh, S. D., Hoover, E. R., DiPrete, L., Matis, B., Viveiros, B., Irving, D. J., Copeland, D., Nicholas, D., Hedeem, N., Tuttle, J., Williams, L., Liggans, G., & Kramer, A. (2021). Restaurant date-marking practices concerning ready-to-eat food requiring time and temperature control for safety. *Foodborne Pathog Dis*, 18(11), 798-804. <https://doi.org/10.1089/fpd.2021.0003>
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- Brown, L., Hoover, E., Ripley, D., Matis, B., Nicholas, D., Hedeem, N., & Faw, B. (2016). Retail deli slicer cleaning frequency — six selected sites, United States, 2012. *MMWR Morb Mortal Wkly Rep*, 65, 306-310. doi: <http://dx.doi.org/10.15585/mmwr.mm6512a2>
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- Brown, L. G., Ripley, D., Blade, H., Reimann, D., Everstine, K., Nicholas, D., . . . Quilliam, D. N. (2012). Restaurant food cooling practices. *Journal of Food Protection*, 75(12), 2172-2178. doi:10.4315/0362-028X.JFP-12-256
- Carpenter, L. R., Green, A. L., Norton, D. M., Frick, R., Tobin-D'Angelo, M., Reimann, D. W., . . . Le, B. (2013). Food worker experiences with and beliefs about working while ill. *Journal of Food Protection*, 76(12), 2146-2154. doi:10.4315/0362-028x.jfp-13-128
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- Coleman, E., Delea, K., Everstine, K., Reimann, D., & Ripley, D. (2013). Handling practices of fresh leafy greens in restaurants: receiving and training. *Journal of Food Protection*, 76(12), 2126-2131. doi:10.4315/0362-028x.jfp-13-127
- DiPrete, L., Garza, T., & Spinrad, M. (2023). Focus groups among retail food establishment staff and management reveal obstacles and promoters of good food safety culture. *Food and Humanity*, 1, 880-886. <https://doi.org/https://doi.org/10.1016/j.foohum.2023.07.022>
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- Green, L. R., Selman, C. A., Radke V., Ripley D., Mack, J. C., Reimann, D. W., Stigger, T., Motsinger, M., Bushnell, L. (2006). Food worker hand washing practices: an observation study. *Journal of Food Protection*, 69(10):2417-23. doi: 10.4315/0362-028x-69.10.2417.
- Green, L. R., Selman, C., Scallan, E., Jones, T. F., Marcus, R., & Group, E.-N. P. S. W. (2005). Beliefs about meals eaten outside the home as sources of gastrointestinal illness. *Journal of Food Protection*, 68(10), 2184-2189.
- Hedberg, C., Palazzi-Churas, K., Radke, V., Selman, C., & Tauxe, R. (2008). The use of clinical profiles in the investigation of foodborne outbreaks in restaurants: United States, 1982–1997. *Epidemiol Infect*, 136(01), 65-72.
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- Hedeen, N. D., Schaffner, D., & Brown, L. G. (2022). [Commentary] Tools and techniques to promote proper food cooling in restaurants. *J Environ Health*, 84(7), 8-11. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC9380651/>
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- Henderson, H., LeMaster, L., & Dunn, J. (2017). Food safety program performance assessment in Tennessee, 2003-2011. *J Environ Health*, 79(7), 16-20. <https://www.ncbi.nlm.nih.gov/pubmed/29144070>
- Higgins, C. L., & Hartfield, B. S. (2004). A systems-based food safety evaluation: an experimental approach. *Journal of Environmental Health*, 67(4), 9-14.
- Holst, M. M., Brown, L. G., Hoover, E. R., Julian, E., Faw, B. V., Hedeen, N., Mc, K. W., Nicholas, D., Ripley, D. (2020). Retail deli characteristics associated with sanitizing solution concentrations. *J Food Prot*, 83(10), 1667-1672. <https://doi.org/10.4315/JFP-20-142>
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- Irving, D. J., Ripley, D., Shepherd, C., Waller, L.A., Pepper, J. R., Dunn, J. (2021). Use of an environmental swabbing strategy to support a suspected norovirus outbreak investigation at a retail food establishment [special report]. *J Environ Health*, 83(9), 24-26. <https://www.neha.org/Images/resources/83.9.JEH-May-2021-Issue.pdf>
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- Kirkland, E., Green, L. R., Stone, C., Reimann, D., Nicholas, D., Mason, R., . . . The, E. H. S. N. W. G. (2009). Tomato handling practices in restaurants. *Journal of Food Protection*, 72(8), 1692-1698.

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- Kramer, A., Hoover, E. R., Hedeon, N., DiPrete, L., Tuttle, J., Irving, D. J., Viveiros, B., Nicholas, D., Monroy, J. A., Moritz, E., & Brown, L. (2023). Development of an empirically derived measure of food safety culture in restaurants. *J Food Prot*, 86(3), 100043. <https://doi.org/10.1016/j.jfp.2023.100043>
- Lee, R., Beatty, M. E., Bogard, A. K., Esko, M.-P., Angulo, F. J., Selman, C., & EHS-Net Working, G. (2004). Prevalence of High-Risk Egg-Preparation Practices in Restaurants That Prepare Breakfast Egg Entrées: An EHS-Net Study. *Journal of Food Protection*, 67(7), 1444-1450.
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- Norton, D., Brown, L., Frick, R., Carpenter, L., Green, A., Tobin-D'Angelo, M., . . . Egan, J. (2015). Managerial practices regarding workers working while ill. *Journal of Food Protection®*, 78(1), 187-195.
- Radke, T. J., Brown, L. G., Faw, B., Hedeon, N., Matis, B., Perez, P., Viveiros, B., & Ripley, D. (2017). Restaurant food allergy practices - six selected sites, United States, 2014. *MMWR Morb Mortal Wkly Rep*, 66(15), 404-407. <https://doi.org/10.15585/mmwr.mm6615a2>
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- Radke, V. (2006). The need for partnerships for food safety. *Journal of Environmental Health*, 69(2), 34.
- Reed, K., Brown, L., Ripley, D., Hedeon, N., Nicholas, D., Faw, B., Bushnell, L., Nair, P., & Wickam, T. (2020). Restaurant characteristics associated with the use of specific food-cooling methods. *J Environ Health*, 82(10), 8-13. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC8205421/>
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- Schaffner, D. W., Brown, L. G., Ripley, D., Reimann, D., Koktavy, N., Blade, H., & Nicholas, D. (2015). Quantitative data analysis to determine best food cooling practices in U.S. restaurants. *Journal of Food Protection*, 78(4), 778-783. doi:10.4315/0362-028X.JFP-14-252
- Selman, C. (2008). Environmental health specialists' self-reported foodborne illness outbreak investigation practices. *Journal of Environmental Health*, 70(6), 16-20.
- Selman, C. A. (2009). Improving environmental assessments during foodborne outbreaks. *Journal of Environmental Health*, 72(2), 46.
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- Yousaf, A., Viveiros, B., & Caron, G. (2019). Rhode Island Department of Health Foodborne Illness Complaint System: A descriptive and performance analysis. *J Food Prot*, 82(9), 1568-1574. <https://doi.org/10.4315/0362-028X.JFP-19-135>